

# South Sisterhood LLC

Wine Importers and Distributors







# Our partners

VALLE  
LAS NENCIAS



**Bocanada  
Wines**



ABITO



HACIENDA EL PLATA  
*marca de vinos.*



**BARBARIANS**  
WINES OF ARGENTINA

**ANDES  
GROWERS**

*Mil Vientos*

BODEGA MERCED DEL ESTERO



*Captura*  
HACIENDA DEL PLATA

Red Blend Captura



Malbec Captura

Rosé Malbec Captura  
Hacienda del Plata





# Captura

MALBEC



BODEGA



VARIETAL: 100% Malbec

VINTAGE: 2019

Drink at 62°F

Open 15 minutes before drinking

Pairs well with:



red meat



pasta & red sauce



dark meat poultry

Ideal for:



bbq



romantic date



to share





# CAPTURA

RED BLEND



BODEGA



VARIETAL: 62 % Malbec 38% Bonarda  
VINTAGE: 2018

Drink at 62°F  
Open 15 minutes before drinking

Pairs well with:



red meat



sweet & sour



red peppers

Ideal for:



bbq



tasting



to share



# Captura

## ROSÉ



BODEGA



VARIETAL: 100% Malbec

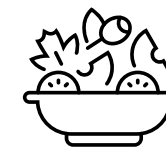
VINTAGE: 2020

WINERY: MAYOR DRUMMOND

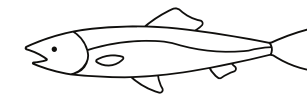
TERROIR: LUJAN DE CUYO

Drink at 45°F

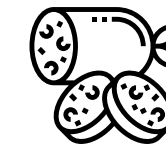
Pairs well with:



salads

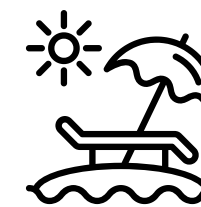


salmon



charcuterie

Ideal for:



summer

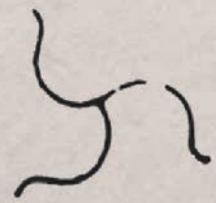


tasting



to share





HACIENDA DEL PLATA  
*marca de vinos.*



Malbec 2014  
Mayoral

Hacienda del Plata



Cabernet Sauvignon 2018  
Zagal

Hacienda del Plata



Malbec 2018  
Zagal

Hacienda del Plata



# BODEGA



VARIETAL: 100% Cabernet Sauvignon

VINTAGE: 2018

BARREL TYPE: French & American Oak

BARREL TIME: 6 months

BOTTLE TIME: 3-5 Months

TERROIR: Luján de Cuyo, Mendoza

FINCAS: Las Marías

Pairs well with:



red meat



Gouda cheese



burger

Ideal for:



romantic date



tasting



to share







# BODEGA



VARIETAL: 100% Malbec

VINTAGE: 2018

BARREL TYPE: French Oak

BARREL TIME: 18 months

BOTTLE TIME: 8-10 Months

TERROIR: Luján de Cuyo, Mendoza

FINCAS: Las Marías

Pairs well with:



red meat



pasta & red sauce



dark meat poultry

Ideal for:



bbq



tasting



to share



# BODEGA



VARIETAL: 100% Malbec

VINTAGE: 2018

BARREL TYPE: French & American Oak

BARREL TIME: 6 months

BOTTLE TIME: 3-5 Months

TERROIR: Luján de Cuyo, Mendoza

FINCAS: Las Marías, Junin y Castro Barros

Pairs well with:



red meat



pasta & red sauce



dark meat poultry

Ideal for:



bbq



tasting



to share





# ABITO



Blend 2015



Cabernet Franc 2016



Malbec 2015



Petit Verdot  
Reserve 2018



# BODEGA



VARIETAL: Petit Verdot Reserve

VINTAGE: 2018

BARREL TYPE: French Oak

BARREL TIME: 8 months

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

Pairs well with:



red meat



paella & risottos



vegetables

Ideal for:



bbq



tasting



to share







# BODEGA



**VARIETAL:** Cabernet Franc

**VINTAGE:** 2019

**BARREL TIME:** 8 months French Oak

**BOTTLE TIME:** 4 Months

**TYPE OF CROP:** Manual

**TERROIR:** Barrancas, Maipú

**FINCA:** Bautem

**Pairs well with:**



red meat



hard cheese



vegetables

**Ideal for:**



romantic date



tasting



to share



# BODEGA



VARIETAL: Blend

VINTAGE: 2017

BARREL TYPE: French Oak

BARREL TIME: 24 months

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

Pairs well with:



red meat



hard cheeses



chocolate

Ideal for:



romantic date



tasting



to share





# BODEGA



VARIETAL: Malbec Reserve

VINTAGE: 2018

BARREL TYPE: French Oak

BARREL TIME: 8 months

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

Pairs well with:



red meat



hard cheese



chocolate

Ideal for:



bbq



with friends



to share







# ABITO



Blend 2015



Malbec 2017  
La Juventud



Malbec 2017  
La Juventud





# BODEGA



VARIETAL: Malbec

VINTAGE: 2019

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

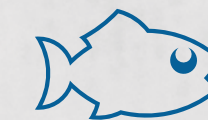
Pairs well with:



salads



paella & risottos



white fish

Ideal for:



summer



with friends



to share



# BODEGA



VARIETAL: Muscat of Alexandria

VINTAGE: 2020

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

Pairs well with:



salads



chocolate



white fish

Ideal for:



romantic date



with friends



summer





# BODEGA



VARIETAL: 90% Malbec 10% Syrah

VINTAGE: 2020

BOTTLE TIME: 4 Months

TYPE OF CROP: Manual

TERROIR: Barrancas, Maipú

FINCA: Bautem

Pairs well with:



salads



soft cheese



sea food

Ideal for:



romantic date



to share



summer





# Bocanada Wines



Cabernet Franc



Bonarda - Red Blend



Malbec





# BODEGA



CABERNET FRANC

VARIETAL: 100% Cabernet Franc

VINTAGE: 2018

WINEMAKER: LEANDRO BOULLAUDE

VINEYARD: Valle de Uco, Mendoza

HARVEST: By hand.

Sorting: Double manual selection.

## Pairs well with:



mushrooms

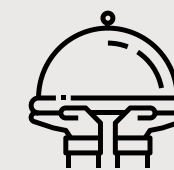


steak



sausage

## Ideal for:



restaurant



tasting



to share





# BODEGA



RED BLEND

VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: BARBARIANS

VINEYARD: Valle de Uco, Mendoza

HARVEST: By hand.

Sorting: Double manual selection.



## Pairs well with:



lamb

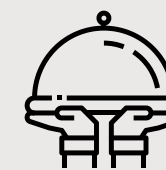


poultry



red meat

## Ideal for:



restaurant



tasting



to share





# BODEGA



MALBEC

VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: LEANDRO BOULLAUDE

VINEYARD: Valle de Uco, Mendoza

HARVEST: By hand.

Sorting: Double manual selection.



## Pairs well with:



lamb

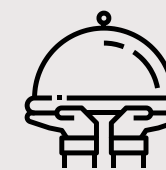


poultry



red meat

## Ideal for:



restaurant



tasting



to share





BARBARIANS

WINES OF ARGENTINA





# BODEGA



GUALTA MALBEC

VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: BARBARIANS

VINEYARD: Valle de Uco, Mendoza

HARVEST: By hand.

Sorting: Double manual selection.

**Pairs well with:**



lamb

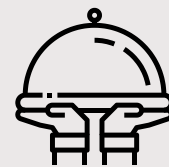


poultry



red meat

**Ideal for:**



restaurant



tasting



to share





# Mil Vientos

BODEGA MERCED DEL ESTERO



Bonarda



Malbec



Cabernet  
Sauvignon



Torrontés



# BODEGA



CABERNET SAUVIGNON

VARIETAL: 100% Cabernet Sauvignon

VINTAGE: 2018

WINEMAKER: MERCED DEL ESTERO

VINEYARD: La Bebida, San Juan

HARVEST: By hand.

Sorting: Double manual selection.

**Pairs well with:**



lamb



ahi tuna



cherries

**Ideal for:**



bbq



tasting



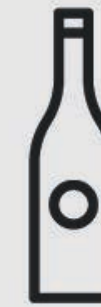
to share







# BODEGA



BONARDA

VARIETAL: 100% Bonarda

VINTAGE: 2018

WINEMAKER: MERCED DEL ESTERO

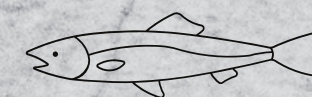
VINEYARD: La Bebida, San Juan

HARVEST: By hand.

Sorting: Double manual selection.

AWARD: Gold Medal Cata de Vinos San Juan 2019

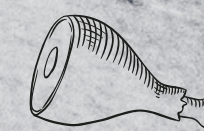
## Pairs well with:



grilled salmon



dark meat poultry



cured meats

## Ideal for:



bbq



tasting



to share



# BODEGA



MALBEC

VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: MERCED DEL ESTERO

VINEYARD: La Bebida, San Juan

HARVEST: By hand.

Sorting: Double manual selection.

**Pairs well with:**



empanadas



cured meats



dark meat poultry

**Ideal for:**



bbq



tasting



to share







# BODEGA



TORRONTES

VARIETAL: 100% Torrontés Riojano

VINTAGE: 2019

WINEMAKER: MERCED DEL ESTERO

VINEYARD: La Bebida, San Juan

HARVEST: By hand.

Sorting: Double manual selection.

**Pairs well with:**



peanut sauce

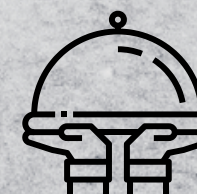


poultry



white fish

**Ideal for:**



restaurant

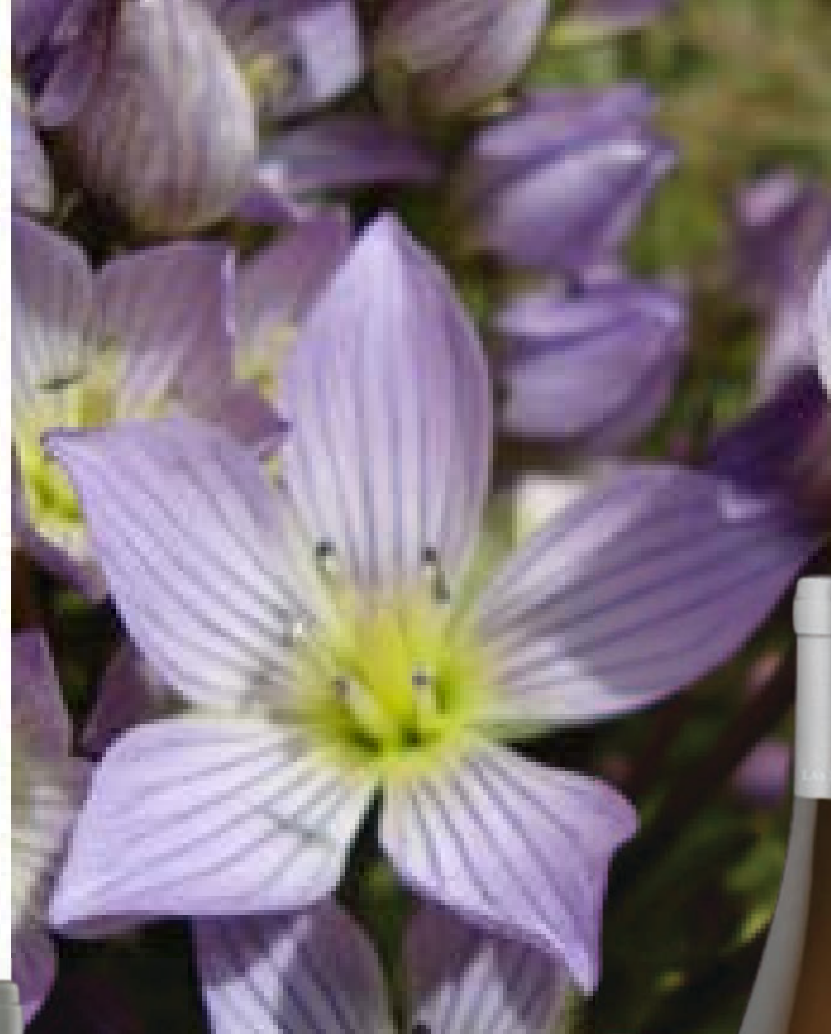


tasting



to share





Malbec Reserve



Laretias Malbec



Malbec  
Family Selection



Chardonnay

Rosé





# BODEGA



MALBEC RESERVE

VARIETAL: 100% Malbec

VINTAGE: 2015

WINEMAKER: Maria de los Angeles Morchio Giol

VINEYARD: Valle de Uco

HARVEST: By hand.

Sorting: Double manual selection.

FERMENTATION: 25 days

AGING: 6-8 months in French barrels

**Pairs well with:**



red meat

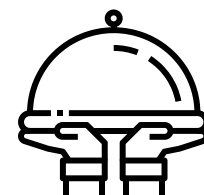


pasta & red sauce



dark meat poultry

**Ideal for:**



restaurant



tasting



to share





# BODEGA



MALBEC RESERVE

VARIETAL: 100% Malbec

VINTAGE: 2016

WINEMAKER: Maria de los Angeles Morchio Giol

VINEYARD: Valle de Uco

HARVEST: By hand.

Sorting: Double manual selection.

FERMENTATION: 20 days

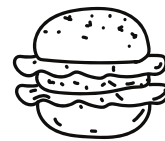
## Pairs well with:



red meat

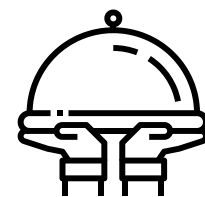


Gouda cheese



burger

## Ideal for:



restaurant



tasting



to share





# BODEGA



ROSE WINE

VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: Maria de los Angeles Morchio Giol

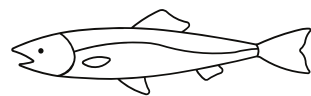
VINEYARD: Valle de Uco

HARVEST: By hand.

Sorting: Double manual selection.

Fermentation and Maceration: 15 days.

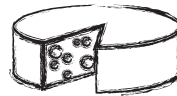
**Pairs well with:**



salmon

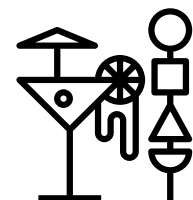


salad

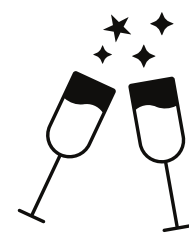


soft cheeses

**Ideal for:**



appetizers



social party



romantic date





# BODEGA



MALBEC FAMILY SELECTION

VARIETAL: 100% Malbec

VINTAGE: 2012

WINEMAKER: Maria de los Angeles Morchio Giol

VINEYARD: Valle de Uco

HARVEST: By hand.

Sorting: Double manual selection.

FERMENTATION: 30 days

AGING: 10-12 months in French barrels

**Pairs well with:**



red meat

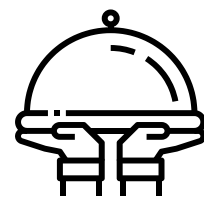


hard cheese



vegetables

**Ideal for:**



restaurant



bbq



to share





# BODEGA



CHARDONNAY

VARIETAL: 100% Chardonnay

VINTAGE: 2018

WINEMAKER: Maria de los Angeles Morchio Giol

VINEYARD: Valle de Uco

HARVEST: By hand.

Sorting: Double manual selection.

FERMENTATION: 16 days

## Pairs well with:



grilled corn

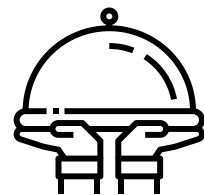


lemon dessert



creamy cheese

## Ideal for:



restaurant



tasting



to share







Red Blend 2017  
Mario Alberto Kempes  
"El Matador"



Red Blend 2017  
Alacrán



Malbec 2017  
Alacrán



Cabernet Franc 2017  
Alacrán





This wine is about to make history!

Kempes, better known as El Matador, is an Argentinian sports commentator, coach, and former soccer player, presenting his new signature wine.

Worldwide, Kempes is recognized as the reason for Argentina's victory in the 1978 World Cup, where he scored twice at the very end of the game, earning him the Golden Boot award as a top scorer that year. Named after one of the 50 Greatest Players in World Cup History.

"He is the man who put Argentinian football on the map."

- Diego Maradona, about Mario Alberto Kempes



# BODEGA



RED BLEND

VARIETAL: 65% Malbec 35% Petit Verdot

VINTAGE: 2017

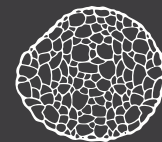
WINEMAKER: Rolando Lazzarotti

VINEYARD: Tunuyán

HARVEST: By hand.

Sorting: Double manual selection.

Pairs well with:



truffles

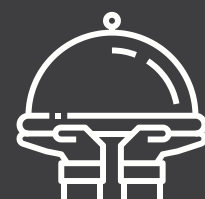


Smoked cheese



olives

Ideal for:



restaurant



tasting



to share







The scorpion, the millenary survivor of this Earth, finds its place where few can survive developing the elixir that makes it strong and big. We work in a perfect combination of Terroir, Varietals, Geographical Zones, Technology, and the Magic of The winemaker. It is the creation of a wine elixir!





BODEGA



VARIETAL: 100% Malbec

VINTAGE: 2018

WINEMAKER: José Di Marco

BARREL TYPE: American and French Oak

BARREL TIME: 8 months

BOTTLE TIME: 12 Months

TYPE OF CROP: Manual

TERROIR: Agrelo, Lujan de Cuyo, Mendoza

PRODUCER: Andes Growers

Red Blend 2018



red meat



empanadas



burger

Ideal for:



romantic date



tasting



to share





#### RED BLEND

VARIETAL: 50% Malbec - 30% Cab. Suav - 20% Merlot

VINTAGE: 2018

WINEMAKER: José Di Marco

BARREL TYPE: American and French Oak

BARREL TIME: 12 months

BOTTLE TIME: 12 Months

TYPE OF CROP: Manual

TERROIR: Tupungato, Uco Valley, Mendoza

PRODUCER: Andes Growers

#### Red Blend 2018



filet mignon



blue cheese



roast veggies

#### Ideal for:



restaurant



romantic date



to share





VARIETAL: 100% Cabernet Franc  
VINTAGE: 2018  
WINEMAKER: José Di Marco  
BARREL TYPE: American and French Oak  
BARREL TIME: 8 months  
BOTTLE TIME: 12 Months  
TYPE OF CROP: Manual  
TERROIR: Agrelo, Lujan de Cuyo, Mendoza  
PRODUCER: Andes Growers



Red Blend 2017



pork chops



paella & risotto



red peppers

Ideal for:



restaurant



tasting



to share





# Contact details

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## Online form

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